Corn in a Cup (Elote en Vaso)

Prep Time: 15 mins	Cook Time: 5 mins	Total Time: 20 mins	Servings: 10

Ingredients

- 10 ears corn, kernels removed
- 1 ¼ cups butter
- 2 ½ cups lime juice
- 2 ½ cups mayo
- chili powder, to taste
- salt to taste
- crumbled cotija cheese
- hot pepper sauce
- fresh lime wedges

Directions

1. Place corn kernels in a saucepan and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender, 2 to 3 minutes. Drain and return corn to the saucepan to dry.
2. Spoon ¾ cup corn into each of 10 serving bowls. Stir 2 T butter into each bowl until melted. Mix ¼ cup lime juice and ¼ cup mayo into each bowl. Sprinkle 1/8 teaspoon chili powder on top and season with salt.
3. Top each serving with cotija cheese, a dash of hot sauce, and a lime wedge.

1 cup = 4g fiber